

1/7

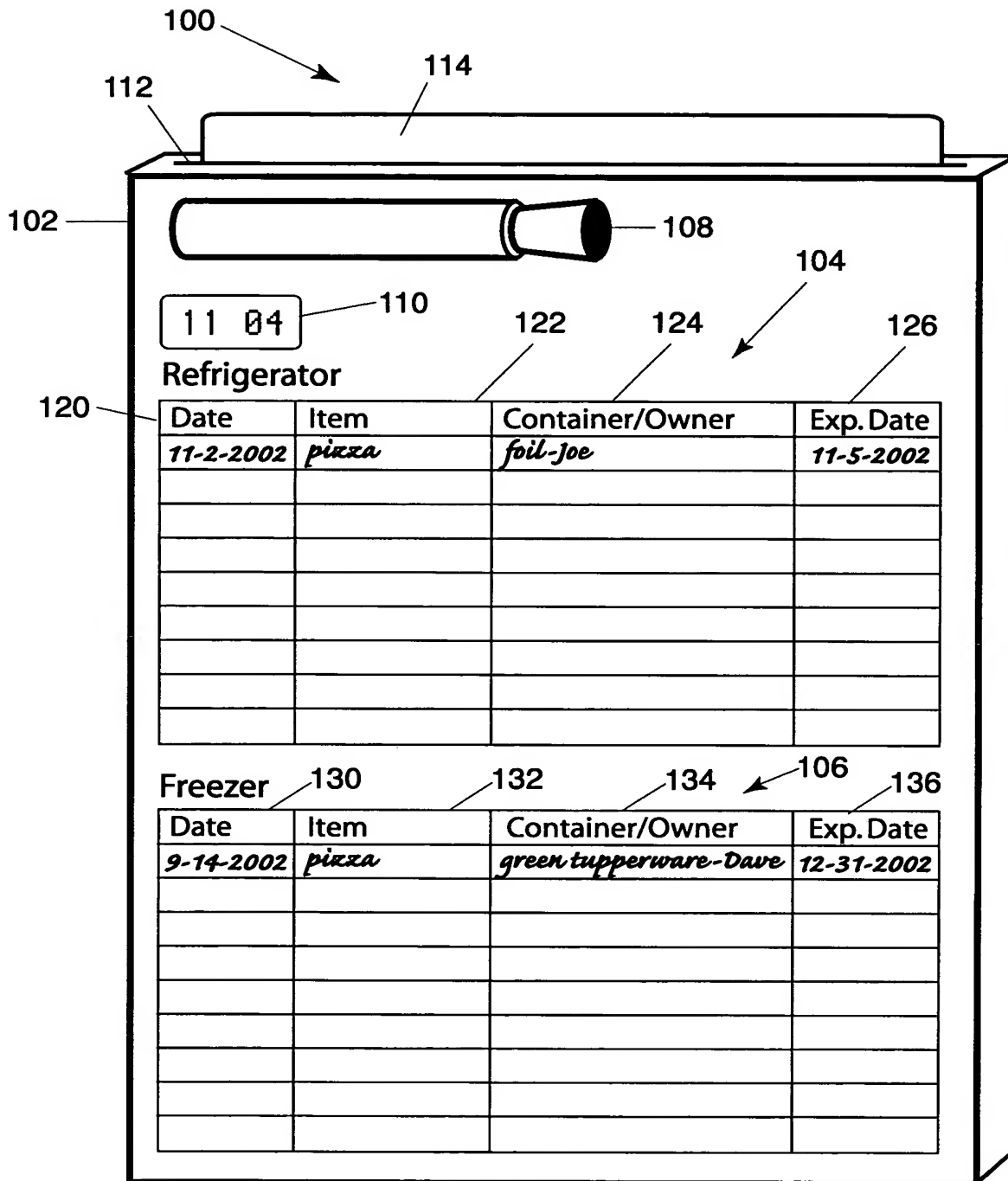


FIG. 1

2/7

	200	202	204	206
	Product	Refrigerator (40° F)	Freezer (0° F)	
210	Deli & Vacuum-Packed Products			
210a	Store-prepared (or homemade) egg, chicken, ham, tuna, macaroni salads	3-5 days	Doesn't freeze well	
212	Bacon & Sausage			
212a	Bacon	7 days	1 month	
212b	Smoked breakfast links, patties	7 days	1-2 months	
214	Fresh (uncooked) Meats			
214a	Hamburger & stew meat; Ground turkey, veal, pork, lamb	1-2 days	3-4 months	
214b	Steaks	3-5 days	6-12 months	
214c	Chops	3-5 days	4-6 months	
214d	Roasts	3-5 days	4-12 months	
216	Soup & Stews			
216a	Vegetable or meat added	3-4 days	2-3 months	
218	Meat Leftovers			
218a	Cooked meat and meat casseroles	3-4 days	2-3 months	
218b	Gravy and meat broth	1-2 days	2-3 months	
220	Fresh Poultry			
220a	Chicken or turkey, whole	1-2 days	1 year	
220b	Chicken or turkey, pieces	1-2 days	9 months	
222	Cooked Poultry			
222a	Fried chicken	3-4 days	4 months	
222b	Pieces, plain	3-4 days	4 months	
222c	Pieces covered with broth, gravy	1-2 days	6 months	
222d	Chicken nuggets, patties	1-2 days	1-3 months	
224	Pizza			
224a	Pizza	3-4 days	1-2 months	
226	Stuffing			
226a	Stuffing—cooked	3-4 days	1 month	
228	Fish			
228a	Lean fish (cod, flounder, haddock, sole, etc.)	1-2 days	6 months	
228b	Fatty fish (bluefish, mackerel, salmon, etc.)	1-2 days	2-3 months	
228c	Cooked fish	3-4 days	4-6 months	
230	Shellfish			
230a	Shrimp, scallops, crayfish, squid, shucked clams, mussels and oysters	1-2 days	3-6 months	
230b	Cooked shellfish	3-4 days	3 months	

FIG. 2

3/7

250		252	254
	Wine Type		Aging Suggestion
	Beaujolais		0-3 years
	Beaujolais Nouveau		Immediately
	Bordeaux, Red		7-12 years
	Bordeaux, White		4-10 years
	Cabernet Sauvignon		5-10 years
	Champagne, non-vintage		0-2 years
	Champagne, vintage		5-10 years
	Chianti		0-5 years
	Chardonnay		0-5 years
	Gewurtztraminer		0-4 years
	Merlot		2-5 years
	Port, non-vintage, tawny, etc.		0-5 years
	Port, vintage		10-20 years
	Rioja		5-10 years
	Sauvignon blanc		0-2 years
	Vouvray		0-5 years
	Zinfandel, Red		5-10 years
	Zinfandel, white		0-1 year
	Wine Type		Serving temperature
	Vintage Port		66°F (20°C)
	Bordeaux		64°F (18°C)
	Red burgundy, Cabernet Sauvignon		63°F (17°C)
	Rioja, Pinot Noir		61°F (16°C)
	Chianti, Zinfandel		59°F (15°C)
	Tawny Port, Madeira		57°F (14°C)
	Ideal storage temperature for all wines		55°F (13°C)
	Beaujolais, rosé		54°F (12°C)
	Sauternes		52°F (11°C)
	Chardonnay		48°F (9°C)
	Reisling		47°F (8°C)
	Champagne		45°F (7°C)
	Ice wines		43°F (6°C)
	Asti Spumanti		41°F (5°C)

FIG. 2A

4/7

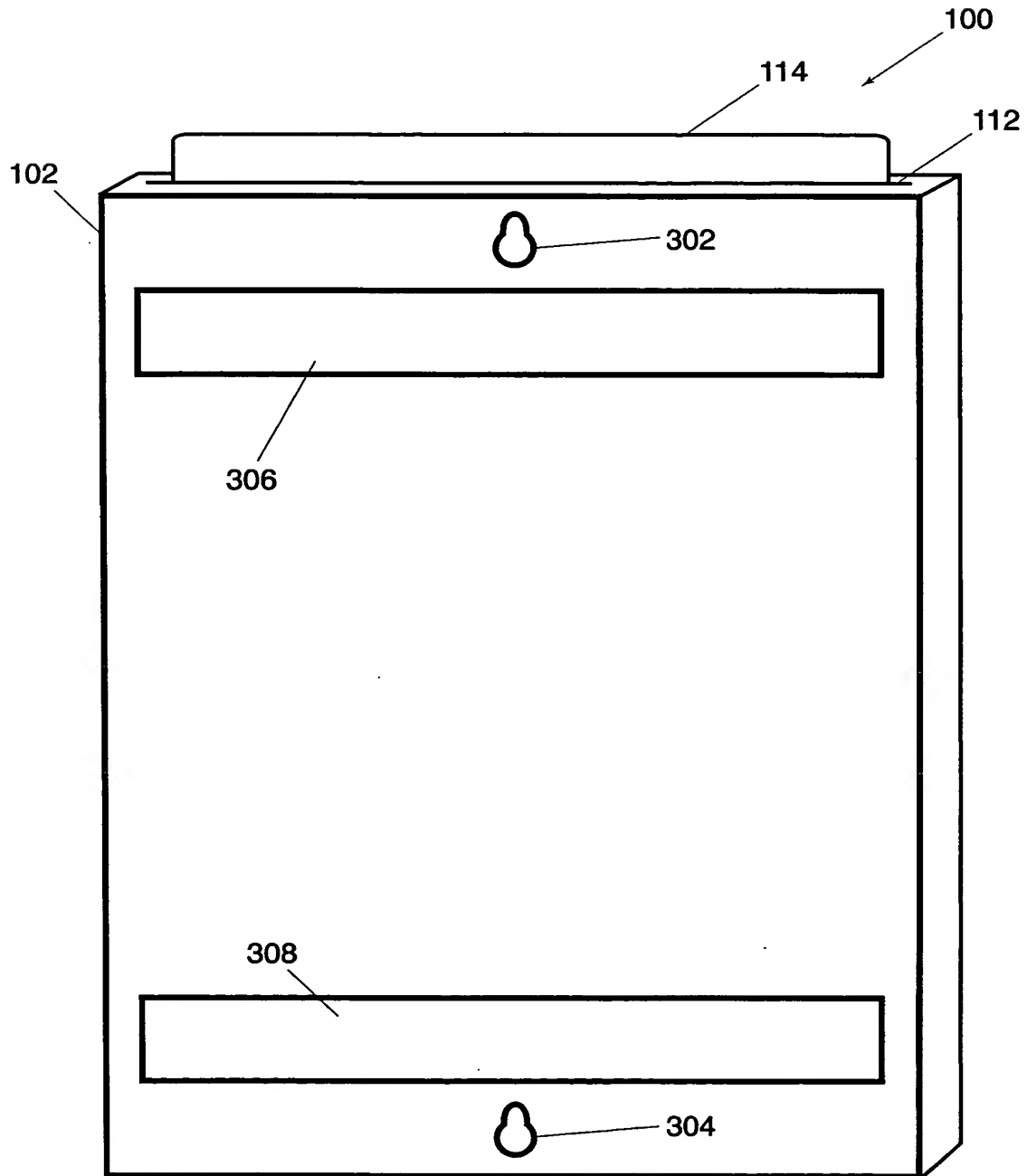
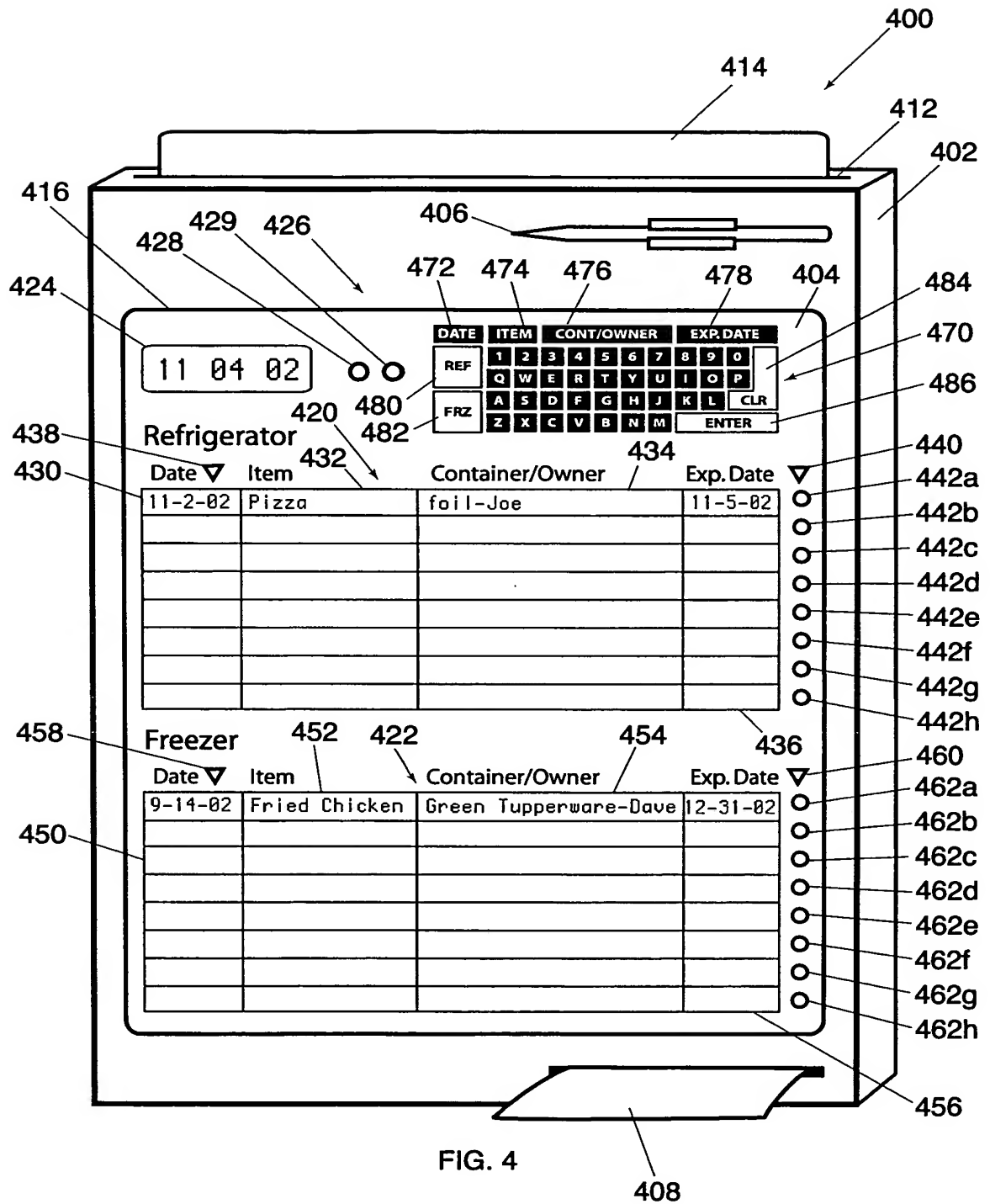


FIG. 3

5/7



6/7

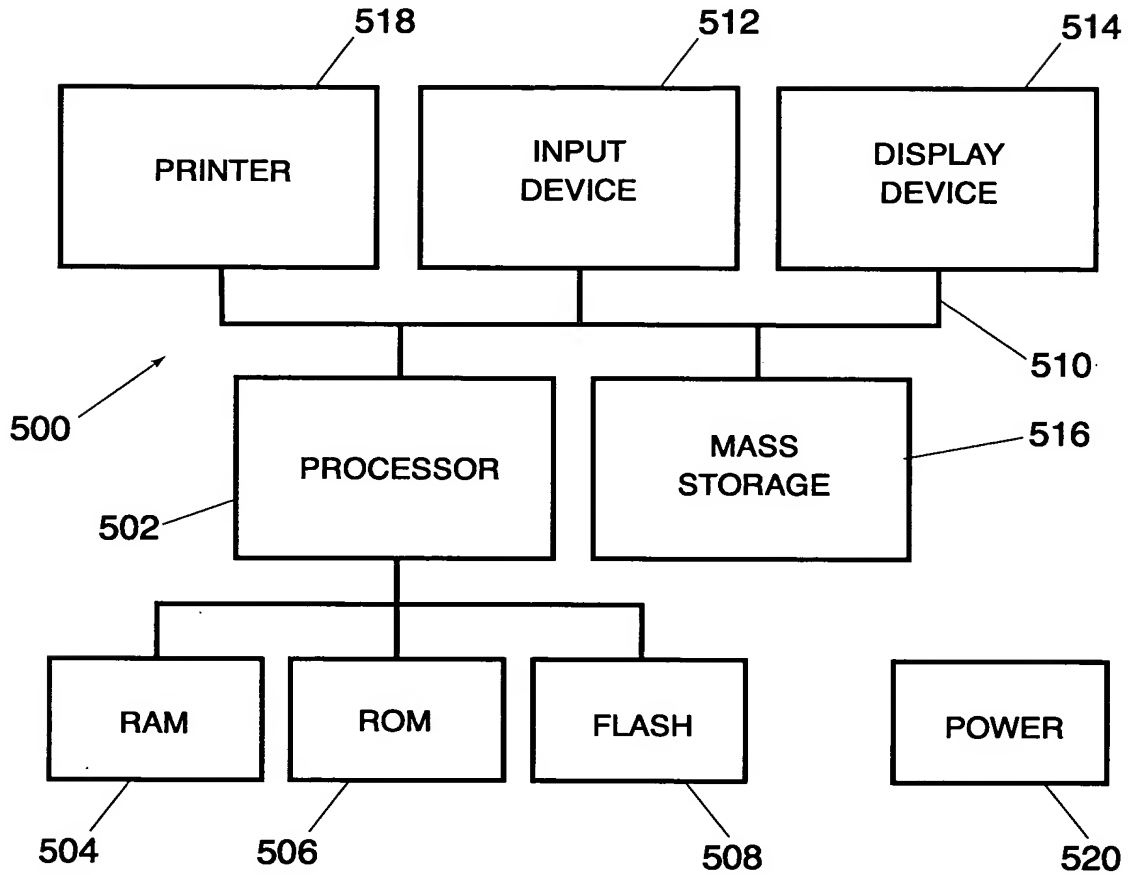


FIG. 5

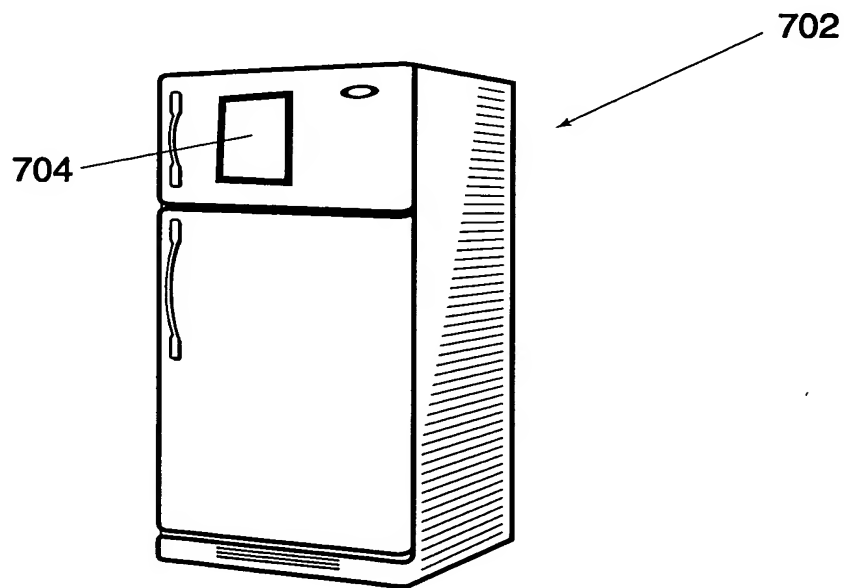


FIG. 7

7/7

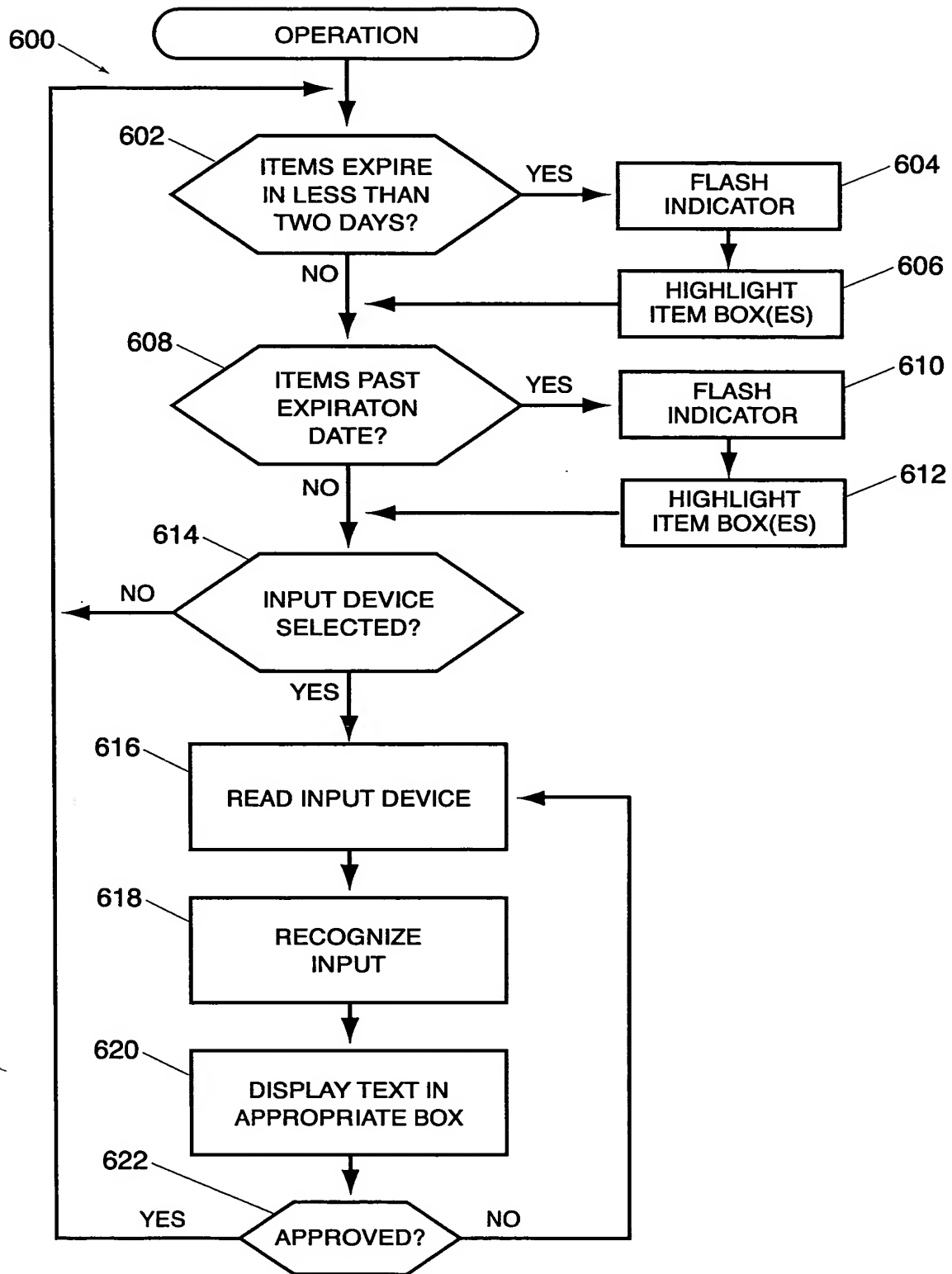


FIG. 6